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May 3, 1989

DERWENT-ACC-NO: 1989-285922
DERWENT-WEEK: 198940
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TITLE: Hydrolysis of cereal with microbial enzyme or enzyme culture soln. - with preactivation of cereal enzymes with water

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PRIORITY-DATA: 1985DD-0282262 (October 31, 1985)

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PATENT-FAMILY:

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| <input type="checkbox"/> DD 267508 A | May 3, 1989 | | 003 | |

APPLICATION-DATA:

| PUB-NO | APPL-DATE | APPL-NO | DESCRIPTOR |
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| DD 267508A | October 31, 1985 | 1985DD-0282262 | |

INT-CL (IPC): C12C 7/00; C12G 3/00

ABSTRACTED-PUB-NO: DD 267508A

BASIC-ABSTRACT:

In the hydrolysis of cereals, pref. rye, under pressure-free conditions, with addn. of microbial enzyme prepsns. or enzyme culture solns. with amylolytic, proteolytic and cellulolytic activity, the enzymes of the cereal are activated by treating the suspended cereal with water, in ratio of cereal:water of 1 : 1-3, before the processing itself.

Pref. during the treatment, the suspension, at 283-303 deg. K, is stirred continuously or periodically, for 12-20 h. After 12-20 h, alpha-amylase is added, with addn. of cellulolytic and proteolytic enzyme mixts. in portions and stepwise during the treatment. The pH is held at 4-6, and the mash is heated from 293 to 313 deg.K by addn. of water at 313-333 deg.K.

USE/ADVANTAGE - The process is used in cereal and grain distilleries (rye, wheat). Complete utilisation of cereal enzymes is obtd. without further supply of heat, when sec. energy (distillery waste cooling water, 303-323 deg.K) is used. The alpha-amylase activity increases by 30-50%, w.r.t. initial activity.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: HYDROLYSIS CEREAL MICROBE ENZYME ENZYME CULTURE SOLUTION PREACTIVATED CEREAL

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*ENZYM WATER

DERWENT-CLASS: D16

CPI-CODES: D05-A02C; D05-B01;

SECONDARY-ACC-NO:

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